



# Scrambled Egg Mix



#### Eggs & Dairy

Powdered egg products provide all the wholesome goodness of regular eggs, but with the convenience of a long shelf life. All of our egg products are USDA inspected and approved. Our dairy products contain protein, have a long lasting shelf life and require no refrigeration until mixed.

#### Scrambled Egg Mix

Augason Farms Scrambled Egg Mix is a special blend of whole eggs and other quality products perfected to cook up like fresh scrambled eggs.

#### South of the Border Scrambled Eggs

1 tablespoon olive oil

1/3 cup chopped onions

1/4 lb. lean Mexican chorizo sausage (removed from

sausage casing)

3 tablespoons raisins - soaked in hot water for 15 minutes

and drained

3/4 cup Augason Farms Scrambled Egg Mix (rehydrated in 1 1/2 cups water)

Salt to taste

Heat skillet with olive oil over medium high heat. Add chopped onions and cook until softened. Set onion aside in a bowl. Break up sausage in pan. Add drained raisins. Stir until sausage is cooked through. Add onions and rehydrated eggs. Stir together until eggs are cooked, yet moist.

Serve. Can garnish with cilantro and serve with corn chips or corn bread.

#### **Breakfast Tacos**

6 tortillas (flour or corn)
2 tablespoons butter or oil
1 small onion, chopped
1 clove garlic, minced
3/4 cup Augason Farms Scrambled Egg Mix in
1 1/2 cups water
1/2 cup salsa, divided
1 1/2 cups shredded cheddar cheese, divided

1/4 teaspoon ground cumin

Heat tortillas (in microwave on high for 6 or 7 seconds per tortilla or in aluminum foil in oven 15 minutes at 350°F).

In a large frying pan melt butter or oil over medium heat. Add onion, garlic, and cumin; sauté until onion is translucent. Pour in eggs and 1/4 cup salsa; scramble until eggs are thickened; remove from heat.

Fill center of tortillas, one at a time (keep tortillas covered as you work with them), with scrambled egg mixture. Sprinkle with approximately 3 tablespoons of cheddar cheese. Fold tortillas and serve with remaining salsa and cheddar cheese. Makes 6 servings.

#### **DIRECTIONS:**

- 1. Add two tablespoons dry mix to three tablespoons warm water and mix.
- 2. Cook as desired.

Use in omelets, french toast, etc. Scrambled egg mix is also great to take on camping trips.

When using with other dry ingredients, it is not necessary to reconstitute egg mix. Simply add to other dry ingredients and increase liquid requirements by necessary amounts.

**INGREDIENTS:** Whole eggs, nonfat dry milk, vegetable oil.

Contains allergens: Milk and eggs.

Processed in a dedicated gluten-free manufacturing and packaging site. Pasteurized fully dehydrated fresh whole eggs. No refrigeration necessary.

Contains oxygen absorber. Discard immediately upon opening

Shelf Life: Best when stored in a cool dry place at temperatures between 55° and 70° F (ideal humidity 15%). Sealed: to 10 years / Opened: to 1 year

Shelf life estimates are based on industry studies from sources deemed reputable. Since Augason Farms has no control over individual storage practices, they must disclaim any liability or warranty for particular results.

### **Nutrition Facts**

Serving Size 2 Tbsp (11g) Servings Per Container 92

Amount Per Serving	I	
Calories 60	Calories fro	m Fat 35
	%	Daily Value
Total Fat 4g		6%
Saturated Fat 1g		5%
Trans Fat 0g		
Cholesterol 165mg		54%
Sodium 85mg		4%
Total Carbohydrate 2g		1%
Dietary Fiber 0g		0%
Sugars 0g		
Protein 4g		
Vitamin A 40/	. Vitami	- C 00/

## Vitamin A 4% • Vitamin C 0% Calcium 6% • Iron 2%

\*Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

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	Calories	2,000	2,500		
Total Fat	Less than	65g	80g		
Sat Fat	Less than	20g	25g		
Cholesterol	Less than	300mg	300mg		
Sodium	Less than	2400mg	2400mg		
Total Carbohydrate		300g	375g		
Dietary Fiber		25g	30g		
Calories per (	gram: Fat 9	Carbs 4	Protein 4		

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